

With the upcoming holidays, there may be a winding down in the number of beer activities, but the ones we do have are top notch! First and foremost I want to stress our Holiday tasting on Friday, December 4th from 3-6pm in building 86, room 122 (where we had the down-select party back in April). Jim Busch from Victory Brewing will host this tasting with a delightful assortment of Victory beers. There's a partial list of what we'll be sampling on page 3, plus a surprise or two. For food, it looks as though we're going with the option of charging \$5 per member, \$8 for guests (though for an extra \$2, guests can become members) to order "real" food like wings, ribs, mini-burgers, shrimp, or something else that can be eaten standing-up.

We also have the Guild party at Clipper City on December 5th from 6-10pm. The food style is Indian, and there will be a hedonistic homebrew competition (any style is welcome). Tickets will sell out, so get yours asap at <http://www.MDHomebrewers.org/holiday>.



Special Report: Victory Brewing Expands to 67,000 Barrels Annually (Now that's a lot of beer!)

Maybe it's the economy that's driving folks to drown their sorrows in brew a bit more than usual. Perhaps it's just that more are discovering the glorious world of craft beer. Whatever the reason(s), the appreciation for actual flavor is there and, despite less household income, production at Victory Brewing Company continues to grow at its decade-long rate of 20 to 25 percent per year.

To keep in line with the magnitude of beer consumed by dedicated drinkers from 29 states, Victory has recently installed four 44' tall fermentation tanks which protrude from the 16' ceiling of a new cellar next to the brewhouse, increasing yearly output by 34% – from 50,000 barrels (690,000 cases) to 67,000 barrels. Each new tank is insulated and waterproof, and can hold 13,640 gallons (440 barrels). They hang from a metal structure so that nothing touches the ground, eliminating the most difficult of sanitation situations. And there's room for eight more, which would bring total capacity to 100,000 barrels annually. Woo hoo!

Also housed within the new structure is a restaurant, complete with soups, salads, starters, sandwiches, barbeque, entrees, and hearth baked pizzas. At the restaurant you can peek into one of the tank farms but don't see much unless you take the full tour. Full tours cover the multi-vessel decoction brewhouse, hop freezer, control room, fermentation cellars, a very modern centrifuge, and a 300 bottle per minute Kronen bottling line. And they're free: Fridays at 4pm and Saturdays at noon. A private tasting and tour is available for groups of 10 or more and include a sampling of three flagship Victory brands. And new this year is the use of Brett yeast in their Wild Devil and the Helios. To learn more or arrange a tour, contact matt@victorybeer.com. I, for one, think a fieldtrip is in order!



The addition of four new fermentation tanks at Victory back in September. Each holds 13,640 gallons, increasing production by 34%. And there's room for eight more! Also new is their restaurant.

Find out more at <http://www.victorybeer.com>.



Now, let's get down to the beer. A partial list of what you'll sample at the Holiday Tasting...

Yakima Twilight - The tenacious grip of big, juicy hop aroma and character slides smoothly into rich, dark malts. This heavyweight battle between fresh, Yakima Valley hops and dark, roasted malts is resolved harmoniously as the flavors merge to deliver complex satisfaction with a warming edge. Enjoy the 'twilight' for the bright and brassy hops! **Hops:** Four whole flower Yakima Valley hops; **Malts:** Imported, German malts; **ABV:** 8.7% A short video by Ron (CEO) and Bill (President/co-Brewmaster): <http://www.victorybeerblog.com/beerblog/introducing-the-all-new-yakima-twilight.html>

Wild Devil - Bold, spicy, menacingly delicious HopDevil takes on an entirely new dimension when subjected to a 'wild' yeast fermentation. A sharp, tart edge has been added by this fermentation that plays into the caramel sweet malt deliciously and creates complex interplay with the citrus accented hops. **Malts:** Imported, 2 row German malts; **Hops:** Whole flower American hops; **Yeast:** 100% laboratory grown Brettanomyces; **ABV:** 6.8%

Hop Wallop - We celebrate the pioneering spirit of old Horace 'Hop' Wallop and those who dare mighty adventurous things in this vivid, robust ale. As our annual homage to the hop harvest, expect loads of aromatic splendor and bitter beauty. **Malts:** Imported German malts; **Hops:** American whole flowers; **ABV:** 8.5%

Hop Devil - Menacingly delicious, with the powerful, aromatic punch of whole flower American hops backed up by rich, German malts. HopDevil Ale offers a roller coaster ride of flavor, coasting to a smooth finish that satisfies fully. **Malts:** Imported, German 2 row; **Hops:** American whole flowers; **ABV:** 6.7%

Storm King Stout - With a huge, Pacific Northwest hop aroma & character upfront, Storm King subsides into massive, roast malt complexity. More flavor than mere words can adequately describe. Rich and substantial, it will warm your heart. **Malts:** Imported 2 row; **Hops:** American whole flowers; **ABV:** 9.1%

Baltic Thunder - Truly a worldly beer. Baltic Thunder represents the Baltic Porter style admirably. Exhibiting the enticing, toffee roast of the British porter that originated the style in the 18th century, and the soothing, subtle fruit nuance of contemporary brews that flourish from Helsinki to Vilnius today, this dark lager honors the Baltic god of thunder. Created by an inspired collaboration of brewers and tempered with a touch of turmoil, Baltic Thunder rolls on to bring you enchanting light as the darkness fades. **Hops:** European whole flower; **Malts:** Imported German 2 row and roasted malts; **ABV:** 8.5%

Prima Pils - Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor. This refreshing combination of tastes makes Prima a classy quencher in the tradition of the great pilsners of Europe. Dry and delightful, this is an elegant beer. **Malts:** 2 row German pilsner malt; **Hops:** German and Czech whole flowers; **ABV:** 5.3%

V-Twelve - Amber, aromatic strong ale. Heady with an aromatic fruity start and taste, this amber ale features hints of pear and apricot in its well-nuanced flavor. The initial impression of fruitiness concludes in a refreshing dryness that begs you to sip again. **Malts:** Imported German malts; **Hops:** Styrian Goldings & Tettninger whole flowers; **ABV:** Over 12.0%

Helios Ale - This bottle conditioned, Belgian-inspired ale remains the same refreshing ale that you enjoyed as V-Saison, however, in a more approachable, less expensive 22oz capped bottle. Helios Ale has an earthy, aromatic hop start and shifts into aspects of lemon peel and black pepper. This is a quenching, invigorating ale, despite its substantial strength. **Malts:** Imported German malts; **Hops:** European whole flowers; **ABV:** 7.5%

Golden Monkey - Strong and sensual, this golden, Belgian-style ale glows with goodness. The richness of German malts and Belgian yeast are tempered by a sparkling approach and overall light body. Considerable depth of character with abundant herbal, fruity notes make this one to savor. **Malts:** 2 row German malt; **Hops:** European whole flowers; **Yeast:** imported, of Belgian origin; **ABV:** 9.5%

Festbier - Seductively smooth, this medium-bodied amber beauty is akin to the great Oktoberfest beers of Munich. All German malts and whole flower European hops make this lager true to style. **Malts:** 2 row German pilsner, Munich and Vienna malts; **Hops:** German whole flowers; **ABV:** 5.6%

Sunrise Weissbier - As invigorating as the morning rays of the summer sun, Sunrise Weissbier satisfies when the heat is on, too. This unfiltered, Bavarian style ale is true to its origins with all ingredients except for the water having been imported from Germany. It remains unfiltered to feature the tangy, fruity flavors of its unique yeast. The imported German malt contributes greatly to add a crisp, citric snap that makes this beer a superb summertime refresher. **Malts:** 2 row German barley and wheat malt; **Hops:** German and Czech whole flowers; **Yeast:** imported, of German origin; **ABV:** 5.7%

...plus a surprise harvest beer!



Next Meeting

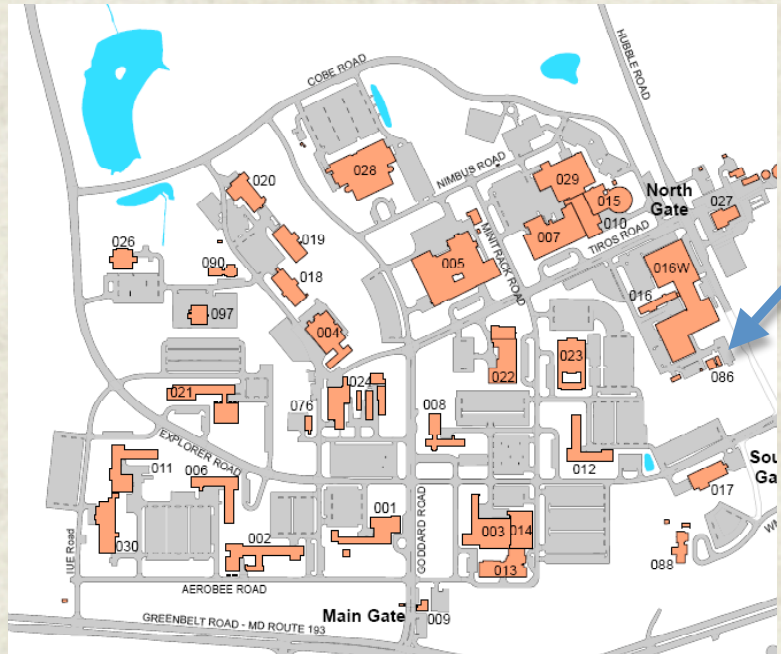
The Holiday Tasting! Thursday, December 4th: Building 86 room 122 (the water tower), 3-6pm.



Older News...

There are still pint glasses (16oz) with our logo available. If you'd like one (or more), stop by Kevin's office in building 11, room S117, just down the hall from where we hold our meetings. They're \$7 each for members and \$8 for non-members. For a four-pack, it's \$25 (members) and \$30 (non-members).

And finally, if anyone's interested, I'm writing the Hop Tips for the Mid-Atlantic Brewing News along with the occasional article. Hop Tips is an email that goes out 2 times a month with a list of events going on within the region (up through New Jersey, Pennsylvania, Delaware, and Virginia, in addition to our local area). To sign up, go to <http://www.brewingnews.com/hoptips/>. Also, we have an online calendar where you can check events for any or all regions. <http://www.brewingnews.com/calendar>.



Upcoming Local Events

NOVEMBER

- **Wednesday, November 25th: 3rd Annual Pre-Turkey Cask Tappin** – Evening Star Cafe in Alexandria taps one cask of beer per year. And it's always the day before Thanksgiving. And it's always Loose Cannon Hop3 Ale from Clipper City Brewing of Baltimore, Maryland. Take a break from cooking and join Bar Manager Evan Labb and YFGF's Tom Cizauskas for the tapping at 6pm. No cost except for the pint(s) you purchase. 703-549-5051 or www.eveningstarcafe.net.

DECEMBER

- **Wednesday, December 2nd: Life and Limb at the Reef** – Life and Limb is a 10% ABV strong beer that defies style characteristics-brewed with pure maple syrup from the Calagione family farm in Massachusetts and estate barley grown on the Grossman "farm" at the brewery in Chico. The beer is alive with yeast-a blend of both breweries' house strains-bottle conditioned for added complexity and shelf life, and naturally carbonated with birch syrup fresh from Alaska. 8:30-10:30pm. 202-528-3800 or www.thereefdc.com.
- **Thursday, December 3rd: Savoring Seasonals - Winter and Holiday Brews** – Enjoy a fun class before the holidays filled with beer and cheer at Total Wine and More in Chantilly. Twelve beer styles will be explored, and suggested food pairings will be discussed. Tasty bites, palate cleansers, and bottled water included! Details at www.wineaccess.com/store/totalwine-chantilly/newsletter.html?newsletter_id=183150 or 703-817-1177.
- **Friday, December 4th: Zymurnauts Holiday Tasting** – Tasty beer from Victory. 3-6pm in building 86, room 112.
- **Saturday, December 5th: Guild Christmas Party at Clipper City** – Limited to 250 people, this one sells out. This year, Indian/Middle Eastern food will be on the menu. Get your tickets at www.MDHomebrewers.org/holiday.
- **Sunday, December 6th: Sierra Nevada/Dogfish Head Brunch** – Four course, seven beer brunch at Birreria Paradiso, Dupont Circle. Reservations required. Noon to 2pm. 202-337-4936 or www.eatyourpizza.com.
- **Tuesday, December 8th: Dogfish Head Ancient Ales Dinner at Victoria Gastro Pub** – \$85 plus tax and gratuity. 410-750-1880 or email rachael@victoriagastropub.com for reservations.
- **Friday, December 18th: Heavy Seas Firkin Friday at Judge's Bench** – Join Hugh Sisson, and crew as they celebrate the season Pyrate-style with a special one-of-a-kind Heavy Seas firkin. Maryland grown hops have been added to their Loose Cannon - along with a few secret ingredients. There will be other Heavy Seas beers on tap too. 8pm. 410-465-3497 or <http://judgesbenchpub.com/drinks>.
- **Stone Beer Tasting at Chevy Chase Wine and Spirits** – Pick up something special for yourself while sampling some of the highest rated beers on the planet. Mid Atlantic Stone rep Lee Marren will be on hand to pour you samples of the entire Stone Line up from 4-7pm. 202-363-4000 or www.chevychasewine.com.

Recurring Events

▪ Capitol City Brewing Company @ Union Station -- Upcoming Releases

Three months of Organics:

- October - December:: Tripel

▪ Clipper City Brewery Tours

- Every Saturday at 1:00pm and 2:30pm.

Tour the brewery and see how your favorite beer is made. Buy a souvenir Clipper City glass for only \$5 and receive complimentary fresh beer samples!! And as always, the tour itself is free.

Tickets must be reserved in advance at www.ccbeer.com/reserve-your-tour-tickets

▪ DuClaw Beer Releases – all locations (dates subject to change)

DuClaw has a beer release every month for a new beer or a returning seasonal beer. To get free stuff at the release, sign up for the [mailing list](#). Giveaways end at 10pm (sharp), so get there early.

“Devil’s Milk” Release: Wednesday, November 18th and Thursday, the 19th

This golden Belgian ale will mystify you with its medium body, its subtle malt and hop profiles, and its complex blend of spices. Fruit flavors, produced by a special strain of Belgian yeast, combine with Belgian candied sugar, chamomile, grains of paradise, and cardamom to create an unfiltered ale so intriguing, you’ll never want to get to the bottom of the mystery ... or your glass.

Style:	Barleywine
Color:	Dark Amber
Hop Variety:	Varies each year
Grains:	Pale malt, Wheat Malt, Aromatic Malt, Crystal Malt, Special Malt
Bitterness:	? BU's
Gravity:	25 plato
Alcohol Content:	11% abv

“Blackjack Stout” Release: Wednesday, December 16th and Thursday, the 17th

This golden Belgian ale will mystify you with its medium body, its subtle malt and hop profiles, and its complex blend of spices. Fruit flavors, produced by a special strain of Belgian yeast, combine with Belgian candied sugar, chamomile, grains of paradise, and cardamom to create an unfiltered ale so intriguing, you’ll never want to get to the bottom of the mystery ... or your glass.

Style:	Imperial Stout
Color:	Black
Hop Variety:	Fuggie and Goldings
Grains:	Pale malt, Roasted Malt, Chocolate Malt, Crystal Malt, Flaked oats
Bitterness:	67 BU's
Gravity:	21 plato
Alcohol Content:	8% abv

